



FRIDAY OCTOBER 15

AMUSE

crab tarte, sweet pea, chardonnay butter
duck carpaccio, avocado crema

*Domaine Carneros, brut rose
cuve de le pompadour*

APPETIZER

king salmon, dill caper aioli, artisan greens

*Cakebread Cellars, chardonnay
Napa Valley 2019*

APPETIZER

braised beef shortrib,
white bean ragout, basil oil

*Mullan Road Cellars, red wine blend
Columbia Valley 2016*

SORBET

champagne

ENTREE

tenderloin of beef, parmesan tomato
crouton, foraged mushroom demi

*Cakebread Cellars, cabernet sauvignon
Napa Valley 2018*

SALAD

boston bibb lettuce, arugula greens,
parma ham crisps, chevre, figs, white
balsamic vinaigrette

*Cakebread Cellars, sauvignon blanc
Napa Valley 2020*

DESSERT

dark chocolate lava cake,
white chocolate cherry ganache

*Cakebread Cellars, pinot noir
Two Creeks Vineyards,
Anderson Valley 2019*